



This Christmas



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# (PLATED MENU)

### STARTER

Smoked salmon & prawn terrine with a lemon remoulade, garnished with caviar Home smoked duck with mango chilies, coriander and ginger dressing, petite salad in a crispy oriental basket

Mushroom pâté with pickled walnuts and port dressing



## **INTERMEDIATE**

Roast pumpkin soup infused with star anise Casarecce funghi di bosco and pancetta Mango sorbet



#### MAIN COURSE

Baked seabass fillets rolled with a salmon mousse set on a clam and fennel risotto, wilted spinach, champagne cream
Roast turkey, caramelised roast parsnips and carrots, fondant potatoes and prune jus
Slow roast beef fillet mignons set on creamed cabbage, roasted carrots and a Parmesan baked saffron and garlic mash with thyme jus



#### **DESSERT**

Baked dark chocolate and salted caramel tart, spiced berry compote and vanilla ice cream

Passion fruit mousse with coconut coulis, drizzled with red currants

# **Coffee and mince pies**

3 plates | €34.95 (food only) 4 plates | €39.95 (food only)

Beverage Packages available Exclusive private venues Minimum 12 Persons